



Mushrooms in sauce

The tasty and easy solution for burgers 1+1=3

60% mushrooms & 40% sauce



Perfect & easy burger topping

Create delicious burger specials in no time. Combines perfectly with beef, chicken or plant based burgers.



Ready to use

The sauces can be used without heating. If you prefer the sauces warm they are very easy to heat. Just heat briefly au bain marie, in a saucepan or microwave. It gives chefs the time to focus on other things saving precious time.



Prepared with sous vide mushrooms

The 60% mushrooms in the sauce are our sous vide Ecopouch mushrooms. Clean label white button mushrooms with a stable shelf life. They have an excellent taste and mouthfeel similar to fresh mushrooms.



Consistency: always the same burger. Don't worry about recipes or having the right ingredients to make your sauce. Always the same high quality burger.



Vegetarian - Eating more vegetables. An easy way to eat more vegatables. Mushrooms are naturally high in protein and fibre, low in sodium, calories, fat and cholesterol free. So a good choice for your topping.



Ambient shelf life

Up to 18 months shelf life in an ambient environment which saves costs and valuable space in your chiller. Keep refrigerated after opening and use within 3 days.

Available in different flavourings

Choose your favourite topping and be guaranteed of a tasty and consistent burger. We developed a range of 4 sauces to save you precious time in preparation





60% Sous vide Ecopouch™ mushrooms are used. Excellent taste and mouthfeel similar to fresh mushrooms.

Packed in aluminium pouches of 340g which equals 10 topping portions of 34g *or* 12 topping portions of 28g



Mushroom Cheese sauce



Mushroom Butter sauce



Mushroom BBQ sauce



Mushroom Truffle sauce



A few examples how to create delicious meals in no time

Our toppings are ready to use. This makes it super easy to create various burger combinations in no time. But how about sandwiches, fries, nachos or pastas? Combine the sauces in various ways.

